

DINNER

BUFFET

Served with dinner rolls and butter.

CLASSIC

Two salad selections One protein main One vegetarian main Two vegetable selections Two starch selections Served with Assorted Desserts

GRAND

Two salad selections Two main selections Three vegetable selections Two starch selections Served with Assorted Desserts

DIAMOND

Two Canapés (One Veg + One Meat)

*Two salad selections
One main selection
One live carving station
One pasta station
Three vegetable selections
Two starch selections
Served with Premium Desserts, and
Fresh Seasonal Fruit*

SALAD

CAESAR

Parsley thyme crouton, parmesan crisp, romaine lettuce, smoked Caesar dressing

CAPRESE

Watermelon, bocconcini cheese, grape tomatoes, fresh basil, balsamic glaze
SPINACH MANGO

Baby spinach, fresh mango, balsamic vinaigrette, sunflower seeds, shaved parmesan, rainbow tomatoes, shaved carrots

ARTISAN MIXED GREEN

Spring Mix, strawberries, goat cheese, toasted almonds, rainbow tomatoes, orange honey dressing

ARUGULA & KALE

Toasted Pumpkin seeds, grape tomatoes, shredded carrots, roasted peppers, pears and mango slaw, goat cheese, balsamic honey dressing

RICE NOODLE

Rice Vermicelli, sesame seeds, seared tofu, green onion, carrot sticks, red cabbage, toasted peanut and Thai dressing

QUINOA & CHICKPEA

Wild Quinoa, garbanzo peas, rainbow tomatoes, green onions, lemon herb dressing

APPLE BROCCOLI SLAW

Apple Juliennes, apple cider vinaigrette, raisins, fresh mint

MAIN

BRAISED BEEFBRISKET

Maple Mustard glaze, shallots, rosemary garlic oil

TUSCAN CHICKEN

Baked chicken breast, roasted pepper sauce, smoked garlic, micro greens

BAKED SALMON

Herb crusted Atlantic salmon, parsley cream, fresh dill, charred lemon

BUTTER CHICKEN

Tandoori rub chicken breast, tomato cream sauce, fenugreek leaves, homemade curry blend

SMOKED HAM

Mustard maple sauce, rosemary and thyme rub, 8-hour braised ham

ITALIAN CRUSTED CHICKEN BREAST

Lemon & saffron cream sauce, fresh thyme, sundried tomatoes, seared lemon

VEGETABLE THAI CURRY (V / GF / DF)

Lime Leaves, carrots, broccoli, eggplant, zucchini, peas, cauliflower, zucchini, yellow Thai curry, lemongrass

GARDEN AU GRATIN

Assorted seasonal vegetables, tomato ratatouille, mozzarella cheese

VEGETABLE

GRILLED ZUCCHINI
Crushed pepper, Olive Oil

GLAZED CARROTS
Honey, dehydrated thyme

BROCCOLI
Cinnamon powder, Sea Salt

ROASTED BEETS
Olive oil

ROASTED BUTTERNUT SQUASH
Olive oil

STARCH

SWEET POTATO MASH
With butter, crushed pepper, and parsley
CHEESE MASHED POTATO
With cheddar cheese, parmesan crisp, and scallions

ROASTED POTATOES
Yukon gold potatoes, oregano, thyme, basil, smoked paprika, and olive oil

RICE PILAF
With long grain rice, carrots, corn, French beans, green peas, bay leaf, and cinnamon

TOMATOES RICE
Long grain rice with onion and seasoning

LIVE CARVING STATION

Accompanied with freshly baked biscuits, butter, griny mustard & horseradish

ROAST BEEF

4 Hour slow roasted beef, served with beef au jus

ROAST LAMB

Slow Roasted Lamb Shoulder, Mustard Mint Sauce, Rosemary and Thyme Rub

BEEF TENDERLOIN \$8

AAA Alberta Beef, Steak Spice, Red Wine Beef Au Jus

LIVE PASTA STATION

CHOICE OF ONE PASTA

Penne, Farfalle, Spaghetti or Shell Pasta

CHOICE OF THREE SAUCES

Bolognese Sauce	Roasted Garlic Crème
Ground beef, tomatoes, shallots, fresh parsley	Lemon cream, dehydrated tarragon, oregano, olive oil
Rose Sauce	
Roasted tomatoes, cream, fresh basil, thyme	Arrabitta Sauce
	Spicy tomato sauce, made with garlic and tomatoes

ASSORTED TOPPINGS

Bell peppers, Onions, Spinach, Broccoli, Mushroom, Cherry Tomatoes

ADDITIONAL

Choose from roast beef, grilled chicken, shrimp, or sausage